

Ferbieko Naio Widodo. NPM 220331100057. Karakteristik Yoghurt Susu Kambing dengan Penambahan Bubuk Buah Nangka (*Artocarpus heterophyllus*) di Bawah Bimbingan **Dr. Darimiyya Hidayati, S.TP., M.P.** dan **Nurmalisa Lisdayana, S.TP., M.Si.**

ABSTRAK

Tingkat penerimaan konsumen terhadap yoghurt susu kambing relatif rendah karena aroma dan rasa khas yang kurang disukai konsumen. Yoghurt yang dihasilkan memiliki tekstur yang lebih lunak karena pembentukan gel yang lebih lemah. Penelitian ini dilakukan untuk mengetahui karakteristik (fisik, kimia, dan mikrobiologis) yoghurt susu kambing dengan penambahan bubuk buah nangka yang berbeda (0%, 2%, 4%, dan 6%) dan menentukan perlakuan terbaik. Uji yang dilakukan antara lain uji fisik, kimia, dan mikrobiologis. Uji fisik meliputi uji warna, tekstur, dan sineresis yoghurt. Uji kimia meliputi pH dan total asam yoghurt. Uji mikrobiologis dilakukan untuk mengetahui jumlah Bakteri Asam Laktat (BAL). Hasil penelitian menunjukkan penambahan bubuk nangka pada yoghurt berpengaruh signifikan terhadap pH dan total asam, sineresis, warna (L^* , a^* , b^* , *chroma*, *hue*, ΔE), dan tekstur (*hardness*, *cohesiveness*, *adhesiveness*, *gumminess*, *chewiness*), namun tidak berpengaruh signifikan terhadap total bakteri asam laktat. Penentuan perlakuan terbaik menggunakan metode Bayes berdasarkan parameter pH dan total asam, sineresis, *hardness*, *cohesiveness*, *adhesiveness*, dan total bakteri asam laktat adalah perlakuan yoghurt susu kambing dengan penambahan bubuk nangka 6%.

Kata Kunci: *Nangka, Susu kambing, Yoghurt, Yoghurt susu kambing*

Ferbieko Naio Widodo. NPM 220331100057. *Characteristics of Goat Milk Yogurt with the Addition of Jackfruit (Artocarpus heterophyllus) Powder.* Under the guidance of **Dr. Darimiyya Hidayati, S.TP., M.P.** and **Nurmalisa Lisdayana, S.TP., M.Si.**

ABSTRACT

Consumer acceptance of goat milk yogurt is relatively low due to its distinctive aroma and flavor, which are generally less preferred by consumers. In addition, the yogurt has a softer texture as a result of weaker gel formation. This study aimed to evaluate the physical, chemical, and microbiological characteristics of goat milk yogurt supplemented with different concentrations of jackfruit powder (0%, 2%, 4%, and 6%) and to determine the optimum treatment. The analyses included physical, chemical, and microbiological tests. Physical analyses comprised color, texture, and syneresis measurements. Chemical analyses included pH and titratable acidity, while microbiological analysis was conducted to determine the total lactic acid bacteria (LAB) count. The results showed that the addition of jackfruit powder significantly affected pH, titratable acidity, syneresis, color (L^* , a^* , b^* , chroma, hue, and ΔE), and texture (hardness, cohesiveness, adhesiveness, gumminess, and chewiness), but had no significant effect on the total LAB count. Based on the Bayes method, considering pH, titratable acidity, syneresis, hardness, cohesiveness, adhesiveness, and total LAB count, the best treatment was goat milk yogurt supplemented with 6% jackfruit powder.

Kata Kunci: Jackfruit; Goat milk; Yogurt; Goat milk yogurt.